

LUNCH MENU

24th September - 22nd November 2024

Homemade Bread

STARTERS

Roasted Butternut Squash Soup (V) (GF)
Truffle Oil & Toasted Pumpkin Seeds

Smoked Duck Breast (DF)
Tabbouleh Salad & Spicy Grape Chutney

Beetroot Carpaccio, Homemade Ricotta
Savoury Granola, Honey Vinaigrette

MAIN

Baked Pollock, Herb Crust
Red Cabbage Ketchup & Potato Fondant

Pan Fried Chicken Breast
Chive Supreme Sauce & Potato Fondant(GF)

Wild Mushroom Arancini
Celeriac Puree & Crispy Sage (V)

A selection of seasonal vegetables

As a training kitchen that proudly produces each dish from scratch, it is not possible for us to guarantee that any product is 100% free from any allergen.

Dietary requests & Allergies are to be highlighted to a member of our team. Where possible we will find suitable alternatives. We cannot guarantee any dish will be free from allergens as we use all 14 in our kitchens.

DESSERTS

Apple & Blackberry Crumble (V)
Homemade Cinnamon Ice Cream

Vanilla Bean Panna Cotta (GF)
Fig & Honeycomb

Cheese Board, Avenue 141 Chutney & Crackers
& Chutney (V)

HOT BEVERAGES

Americano, Latte, Cappuccino, Flat White,
Selection of Tea £2.00

For groups of 10 or more, filter coffee will be included

2 COURSE LUNCH £15.00

3 COURSE LUNCH £18.00

Please make a member of our team aware of any food allergies or intolerances.

The restaurant closes at 2.30pm and all tables must be vacated by this time.

Dairy Free (DF)
Gluten Free (GF)
Suitable for Vegetarians (V)

Prices include VAT

Gratuities are welcome, which go towards student trips.

Menus may change if items are not available but in most cases, a like-for-like substitution will be made.